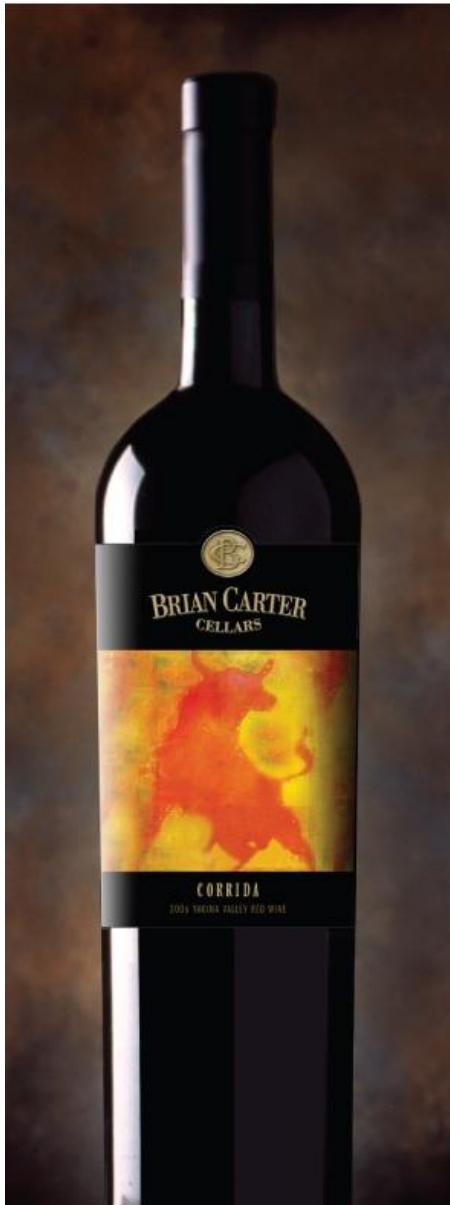




BRIAN CARTER CELLARS

2008 Corrida Spanish Style Blend Columbia Valley AVA



The **Brian Carter Cellars** blend **Corrida** is modeled after the noble wines of Spain, particularly the region of Rioja home of the Tempranillo grape, widely regarded as the most revered grape in Spain, and now increasingly available in Washington State. The varieties Merlot and Cabernet Sauvignon, having been utilized in Spain for over a century, were added for aromatic complexity and to expand the middle palate of the blend. The addition of Garnacha, the most widely planted grape in Spain, adds berry fruit highlights along with softer tannins.

A beautiful dark garnet color greets you with sexy aromas of blackberry, licorice, cedar, rose petals and baking spices. On the palate there is a nice balance between concentrated ripe fruit and chocolate with food friendly acidity. The wine lingers nicely in the mouth finishing with the presence of fine tannins. Enjoy this wine with grilled meats or vegetables, such as marinated pork loin or eggplant.

Grape Varieties & Vineyard Sources

Tempranillo	66%	Stone Tree Vineyard, Wahluke Slope (58%) Lonesome Springs Vineyard, Yakima Valley (8%)
Merlot	17%	Olsen Brothers Vineyards, Yakima Valley (11%) Solstice Vineyard, Yakima Valley (6%)
Cabernet Sauvignon	11%	Stone Tree Vineyard, Wahluke Slope
Garnacha	6%	Elerding Vineyard, Yakima Valley

Oak Aging

22 mos. in mostly French (touch of American) oak, 30% new & 70% used (1-4 years)

Analysis at Harvest

Average Brix	24.4
Average TA	0.53%
Average pH	3.45

Analysis at Bottling - July 27, 2010

Residual Sugar	0.1%
TA	0.59%
pH	3.79
Alcohol	13.8%

Production - 866 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”